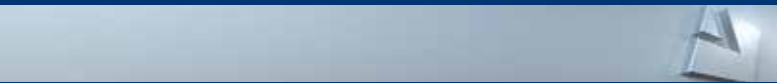
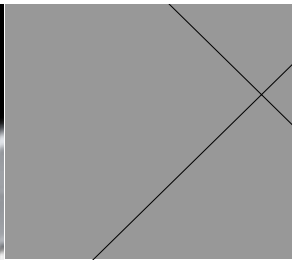


Fish processing solutions





Eel



Salmon



Bass



Seabream



Carp



Shark



Catfish



Skate



Cod



Sole



Cuttlefish



Squid



Flounder



Tilapia



Octopus



Trout





SKINNERS



NAB 520 SS:

Bass
Catfish
Cod
Flounder
Salmon
Seabream
Tilapia
Trout



C 35 PF:

Catfish
Cod
Eel
Flounder
Salmon
Trout



RST 520 F:

Bass
Cuttlefish
Squid
Skate
Seabream
Sole
Tilapia



T 300 F:

Cuttlefish
Squid
Sole
Tilapia



RST 520 PF:

Catfish
Cod
Eel
Flounder
Salmon
Shark
Trout



C 35 F:

Bass
Cuttlefish
Skate
Seabream
Squid
Sole
Tilapia

SLICERS



KSL:
Giant squid
Salmon



NSL 400/600 BI:
Fresh bone-in carp
Frozen salmon rolls
Frozen sole



ST200:
Octopus
Squid

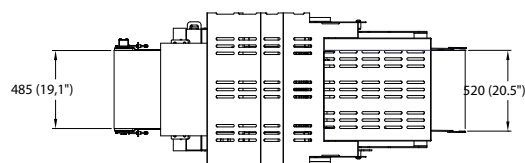
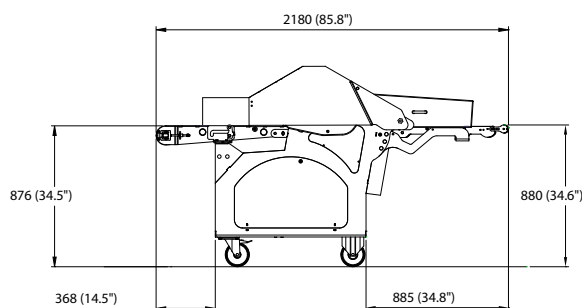


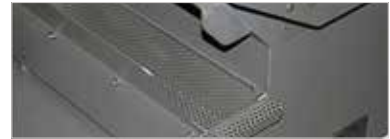
NAB 520 SS Automatic skinner

- Useful width: 520 mm.
- Unique toothroller machined from special high-resistance steel and installed with triple bearings to tempered drive chain and heavy duty bearings to ensure durability and longevity..
- Skinning system with full roller and counter roller.
- Product pressure hold down head with a fully adjustable pneumatic control and various types of rubber rollers for all types of applications.
- Integral hinged guard, with stainless steel gas strut/shock absorbing support system.
- Wide range of options for the feeding and unloading conveyors with height-adjustable outfeed belt.
- Totally automatic machines for IN LINE solutions.
- Modern design with seamless welding and radius edges for efficient sanitation without using any tool.
- Machine base made entirely of thick plate stainless steel, tested and certificated as being non-radioactive.
- All major mechanical and electrical components are accessible through two side access panels.

Technical Data

Height	1248 mm
Width	960 mm
Depth	2120 mm
Weight	460 Kg
Motor power	2,2 Kw
Noise level	78,5 db
Working width	520 mm
Operator control circuit	24 V



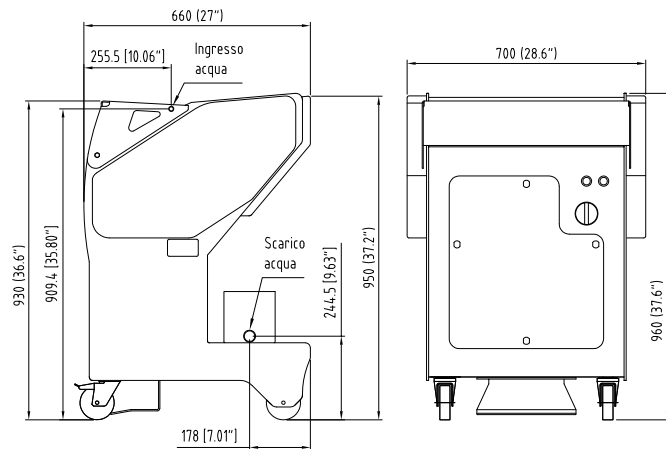


RST 520 F Fish derinder

- Useable width: 520 mm.
- Ergonomic operating height and infeed area to improve product handling and safety.
- Tempered toothroller and heavy duty bearings to ensure durability and longevity.
- High toothroll speed to improve production rates.
- Multiple toothroll pitch options (including dual pitch) therefore customisable to specific applications and to increase production rate.
- Quick blade change system enables blade changes without the use of tools, consequently minimising “down time”.
- Integral foot pedal.
- Dynamic pneumatic toothroll cleaning system designed for maximum cleaning efficiency and minimal air consumption.
- Tool less preparation for sanitation.
- Machine base made entirely of 6-mm plate stainless steel, tested and certificated as being non-radioactive.
- Modern design with seamless welding and radius edges to aid efficient sanitation.
- All major mechanical and electrical components are accessible through a single access panel.
- Optional “CLO” safety system to operator available on request.

Technical Data

Height	950 mm
Width	700 mm
Depth	600 mm
Weight	210 Kg
Motor power	0,9 Kw
Water consumption	30 lt/min
Working width	520 m
Operator control circuit	24 V



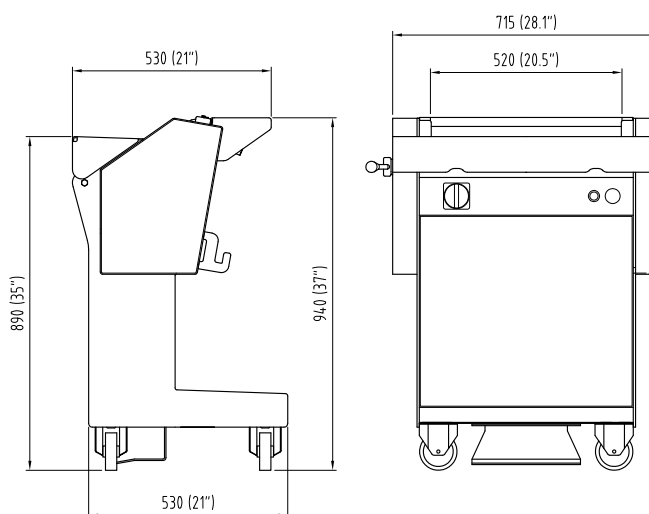


RST 520 PF Fish skinner

- Useful width: 520 mm
- Practical work area and table to improve product handling.
- Durable steel gear shaft and special bearings guarantee durability and constant performance in time.
- Quick blade change system without the use of tools, consequently minimising “down times”.
- External lever for adjusting the rind thickness.
- Starting pedal built into the machine.
- Modern design with seamless welding and rounded edges to improve cleaning.
- Machine base made entirely of 6-mm thick stainless steel, tested and certificated as being non-radioactive.
- Motor, electrical system and mechanical parts can all be accessed from just one front panel.
- Optional “CLO” safety system available to operator on request.

Technical Data

Height	940 mm
Width	790 mm
Depth	530 mm
Weight	166 Kg
Motor power	0,9 Kw
Water consumption	10 lt/min
Working width	520 m
Operator control circuit	24 V



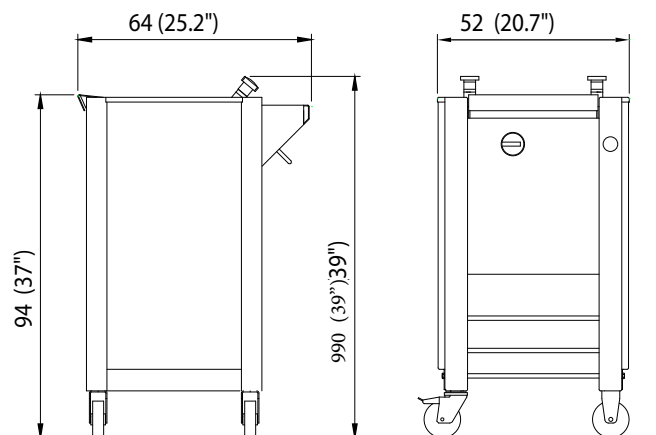


C 35 F Fish derinder

- Useable skinning width: 350 mm.
- Dynamic pneumatic toothroll cleaning system designed for maximum cleaning efficiency and minimal air consumption.
- Compact, easy to move around, ideal for small to medium size production facilities.
- Sanitary design, with no flat surfaces, and radius edges to aid efficient sanitation.
- Tempered toothroller and double bearings to improve durability and to ensure longevity.
- High toothroll speed to improve production rates.
- All major mechanical and electrical components are accessible through a single access panel.
- Stainless steel structure, tested and certificated as being non-radioactive.
- C 35 F features a water spraying system to keep working area always clean.

Technical Data

Height	990 mm
Width	525 mm
Depth	620 mm
Weight	93 Kg
Motor power	0,37 Kw
Water consumption	7 lt/min Ø12
Working width	350 mm
Operator control circuit	24 V



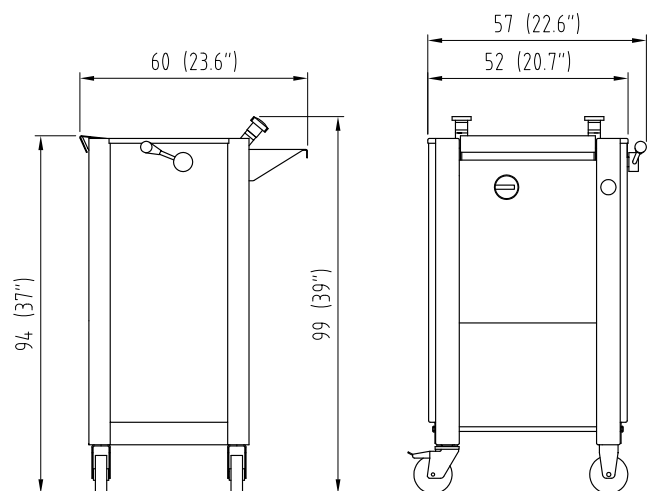


C 35 PF Fish skinner

- Useful width: 350 mm.
- Built-in derinding thickness adjustment system.
- Compact, easy to move around within medium and small-size laboratories.
- Design with rounded edges to improve cleaning.
- Heat-treated gear shaft and double bearings to improve durability and to ensure constant performance in time.
- High running speed of gear shaft to improve production rate.
- Motor, electrical control panel and mechanical parts can all be accessed from just one front panel.
- Stainless steel structure, tested and certificated as being non-radioactive.

Technical Data

Height	990 mm
Width	570 mm
Depth	600 mm
Weight	93 Kg
Motor power	0,37 Kw
Water consumption	7 lt/min Ø12
Working width	350 m
Operator control circuit	24 V





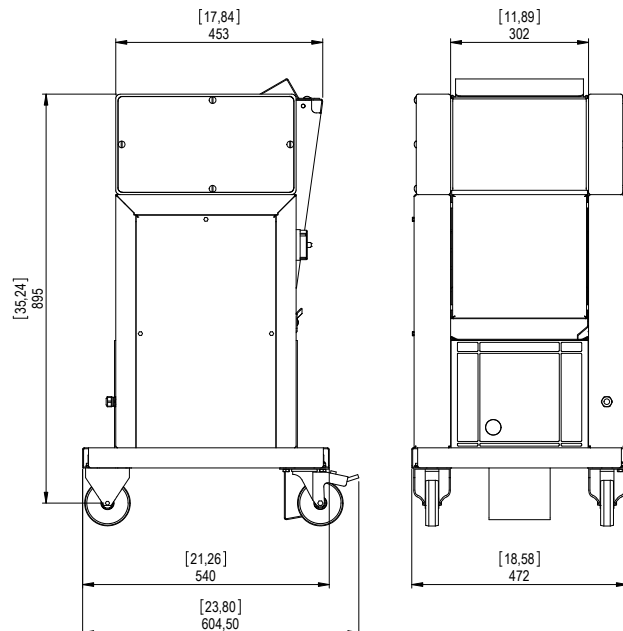
T 300 F Fish derinder

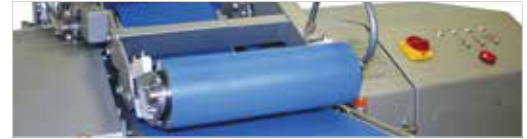
- Useable working width of 300 mm
- Practical work area and table to improve product handling.
- Economic, ideal for shops or catering.
- Totally accessible for maintenance purposes.
- Tool less preparation for sanitation.

- All parts remain attached for sanitation preventing potential loss or damage.
- The skins collector prevents the removed skins to fall into drainings letting out just the waters.

Technical Data

Height	990 mm
Width	472 mm
Depth	540 mm
Weight	85 Kg
Motor power	0,37 Kw
Water consumption	6/lt/min Ø 3
Working width	300 mm
Operator control circuit	24 V



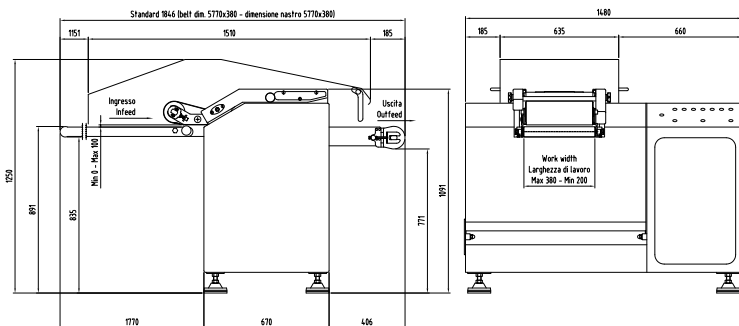


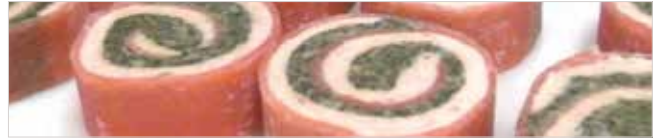
KSL Horizontal slicer

- Slicing machine that cuts perfectly parallel slices with Grasselli multi-blade cutting system.
- Up to 380 mm of useable cutting width with minimum slices of 2.5 mm and maximum product height of 100 mm.
- Cutting capacity of over 2,000 kg./hour
- Adjustable working speed $\pm 40\%$
- Extremely versatile machine with many slicing options (a version with two independent cutting lines is available on request).
- Totally adjustable system that controls the product while slicing, even for particularly delicate products (including the "THROUGH SLICING" option for 100% yield).
- Variety of blade profiles for a wide range of applications.
- Feed belts with various options of surface texture.
- Possibility of integration along TOTALLY AUTOMATED lines.
- Automated blade tensioning system.
- No tools needed to prepare for cleaning.
- Built-in automatic lubrication system for moving parts.
- Total operator safety.
- Nothing to be dismantled for cleaning.
- All parts subject to mechanical stress are made with special heat-treated steel.
- Motor, electrical system and mechanical parts can all be accessed from handy panels.

Technical Data

Height	1250 mm
Width	1846 mm
Depth	1480 mm
Weight	630 Kg
Motor power	2,2 Kw
Noise level	71 db
Working width	380 mm
Max. working height	100 mm
Minimum slicing pitch	2,5 mm
Air consumption	20 l/min



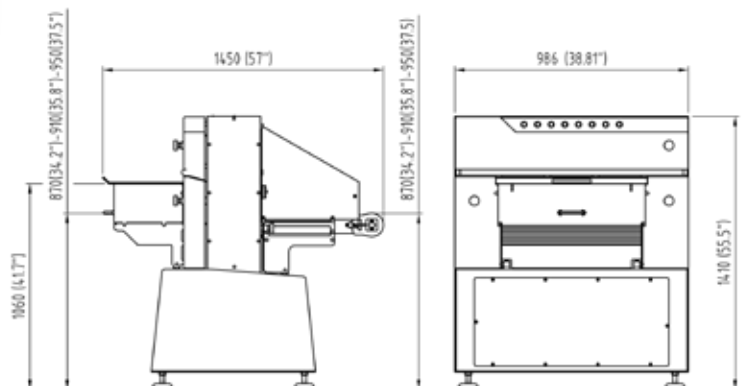


NSL400/600 BI Manual slicer

- Slicing machine that cuts perfectly parallel slices with Grasselli multi-blade cutting system.
- Slicing capacity of up to 2,000 kg/hour.
- Slices bone-in or boneless fresh fish and frozen fish (minimum thickness 10 mm).
- Sectional product hold down system for cutting bone-in products for BI version.
- Cuts fresh bone-in product without causing potentially dangerous bone chips or splinters.
- Slice speed, height of slice chamber and product control pressure are all adjustable.
- Extremely versatile machines with a variety of slicing options for different type of products.
- Customized solutions available upon customer request (i.e. slice chambers with varying cut thicknesses).
- Variety of blade profiles to maximise performance.
- Optional modular outfeed belt available in various lengths (also with NSF certification).
- Unique automatic blade tension system (available upon request for NSL400).
- Automatic self lubrication system.
- Optional QUICK BLADE CHANGE system to change the complete cutting set in just minutes. (the automatic blade tension system is indispensable)
- All major dynamic components are heat-treated to extend durability.
- Modern design with seamless welding and radius edges to aid in efficient sanitation.
- Frame made entirely of tested and certificated stainless steel.
- No tools required to prepare for sanitation, or blade/slice set change.

Technical Data

Overall dimension	986x1450x1410 mm
Min. slicing pitch bone-in	10 mm
Infeeder dimension	396x300x150 mm
Motor power (KW)	4,2 Kw
Air consumption	30 l/min
Noise level	68 db
Weight	590 Kg
Control circuit	24 V



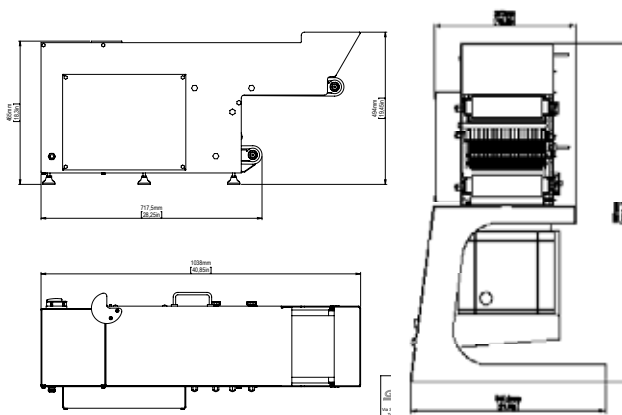


ST200 Table top strip cutter/Tenderizer

- Automatic & compact, strip cutter/dicer that can be converted safely & easily into a tenderizer without the need of tools.
 - Minimum cutting thickness 5 mm on a full 200mm cutting width.
 - High volumes for either slicing or tenderizing without the need to trim or chill the product before processing, including automatic, in-line operation with automatic infeed & outfeed belts.
 - Total operator safety in compliance with the most stringent international regulations.
 - Minimum footprint, as either a table top or free standing unit
- plus tool-free access for both sanitation and cutting or tenderizing set replacement.
- Ideal solution for restaurants, catering and fish shops specializing in custom services.
 - User Friendly, with efficient installation procedure.
 - Several blade profiles available for special applications.
 - With the addition of the optional stainless steel base the ST 200 becomes a full stand alone machine, giving ease of mobility between operating /sanitation areas.

Technical data

Height	497 mm
Width	1038 mm
Depth	378 mm
Overall dimension with basement	1038x550x957h mm
Motor power	0,4 Kw
Weight	80 Kg
Min. strip thickness	5 mm
Max cutting width	200 mm
Working speed	0.245 m/sec





Grasselli S.p.A.
Via Salvo D'Acquisto, 2/c
42020 Albinea (RE) - Italy

Tel. +39 0522.599745
Fax +39 0522.598147

www.grasselli.com
info@grasselli.com

SERVIZIO

La Grasselli progetta e produce macchine scotennatrici, asportatrici di membrane e tagliafettine per industrie specializzate nel settore lavorazione carne, pollame e pesce. Le nostre macchine sono vendute in oltre 50 paesi.

I distributori specializzati sono individualmente preparati dalla Grasselli SpA per il servizio vendita e post vendita. Contattateci per ulteriori informazioni sul Vostro locale distributore.

SERVICE

Grasselli designs and manufactures skinning and slicing machines for the meat, poultry and fish industries. Our machinery is operating in more than 50 countries. Factory trained sales and service distributors are located in most countries. Contact us for details of your local distributor.

I dati e le illustrazioni sono forniti dalla Grasselli spa solo a titolo indicativo e possono essere variati in qualsiasi momento e senza preavviso

Data and pictures are supplied by Grasselli spa as indication only, and are subject to change without notice